

2020 Back to School Updates

Depends on the current Emergency Status of the State at any given time.

LDH Presentation 7/23/2020

School Children Health & Hygiene

- Face coverings required for those 8 and older if not medically/physically exempted



- COVERS NOSE
- COVERS MOUTH
- EXTENDS UNDER CHIN

Temperature <100.4 F



Must also Observe Social Distancing and Hand Hygiene

- Hand washing is priority for all in attendance at school
- Portable hand sinks may be employed, but are not a replacement for permanently plumbed fixtures (remember you must fill the potable water and discard the waste water; plus clean and sanitize the fixture)
- Hand sanitizer may be supplemented, but does not replace washing hands that are soiled



Employee Health and Hygiene

- Louisiana law prohibits RETAIL FOOD employees from working when they have diarrhea, vomiting, sore throat, and fever LAC Title 51 Part XXIII 701 and by Emergency Rule COVID 19
- Backup Plan-hard to have a back-up plan when staff is in isolation
- Reporting: employees responsible to report positive COVID (and other diseases) to employers who report to LDH. Typically, medical staff and labs report to LDH.
- Responding to contact tracers **1-877-766-2130**.



Contact Tracing

- Contact tracing is a key strategy to prevent further spread of COVID-19.
- **Trace and monitor contacts of infected people.** Notify them of their exposure.
- **Support the quarantine of contacts.** Help ensure the safe, sustainable and effective quarantine of contacts to prevent additional transmission.
- “Close contacts” of COVID cases are defined as anyone who has spent fifteen minutes or more within 6 feet of a case
- Remember:

Cases	Close Contacts
Isolate	Quarantine

Employees Must Wear Face Coverings

Use of Cloth Face Coverings to Help Slow the Spread of COVID-19



How to Wear Cloth Face Coverings

Cloth face coverings should—

- fit snugly but comfortably against the side of the face
- be secured with ties or ear loops
- include multiple layers of fabric
- allow for breathing without restriction
- be able to be laundered and machine dried without damage or change to shape

CDC on Homemade Cloth Face Coverings

CDC recommends wearing cloth face coverings in public settings where other social distancing measures are difficult to maintain (e.g., grocery stores and pharmacies), especially in areas of significant community-based transmission.

CDC also advises the use of simple cloth face coverings to slow the spread of the virus and help people who may have the virus and do not know it from transmitting it to others. Cloth face coverings fashioned from household items or made at home from common materials at low cost can be used as an additional, voluntary public health measure.

Cloth face coverings should not be placed on young children under age 2, anyone who has trouble breathing, or is unconscious, incapacitated or otherwise unable to remove the cloth face covering without assistance.

The cloth face coverings recommended are not surgical masks or N-95 respirators. Those are critical supplies that must continue to be reserved for healthcare workers and other medical first responders, as recommended by current CDC guidance.

Should cloth face coverings be washed or otherwise cleaned regularly? How regularly?

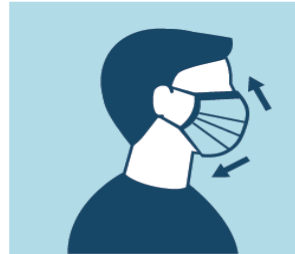
Yes. They should be routinely washed depending on the frequency of use.

How does one safely sterilize/clean a cloth face covering?

A washing machine should suffice in properly washing a cloth face covering.

How does one safely remove a used cloth face covering?

Individuals should be careful not to touch their eyes, nose, and mouth when removing their cloth face covering and wash hands immediately after removing.



cdc.gov/coronavirus

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Making Water Available -- NO WATER FOUNTAINS

Staff must dispense water as there is no self-serve options in Phase 2 operation. The self filling of water bottles is allowed. This unit is a high contact point and will require extra cleaning & sanitizing.



Social distancing must be enforced.



MEAL DELIVERY OPTIONS

Grab & Go or Delivery to Homes*:

*Prior arrangements to receive meals

For one day meal, prepared in school kitchens:

- LABELS: Name of Food, Date Prepared, List of ingredients including allergens
- May use time as public health control. Written plan and daily logs required. Logs shall be maintained for school year.

For multiple days of meals delivered to homes, prepared in school kitchens:

- LABELS- Same as above
 - Plus Storage and Reheating Instruction
 - PHF/TCS Foods should be frozen
- Must transport/hold under temperature control

Meals Delivered to Classrooms or Other On-Campus Locations

RECOMMENDED:

- Properly packaged to protect against contamination.
- Time as a temperature control employed-written plan and log of when foods should be discarded.
- Clean and sanitize eating surfaces before and after dining.
- Children and staff wash their hands before dining / handling meals and after.
- More attention to garbage packaging and hauling.
- Self Service of any items is not allowed! Staff member should hand all items to children
- Have trained food staff give training to the staff serving the children about basics of food safety they will be using where the students are served.

NOT RECOMMENDED:

- In classroom plating.
- In classroom storage of food items.

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Contact a Sanitarian - Public Health Inspector

Select an area of the map for public health inspector locations.

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www.eatsafe.la.gov





RESOURCES:

- [Louisiana Administrative Code Title 51, Part XXIII.](#)
- <http://ldh.la.gov/coronavirus/>
- <https://opensafely.la.gov/PublicLinks.aspx>
- [Interim Guidance for Administrators of US K-12 Schools and Child Care Programs](#)
 - <https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/guidance-for-schools.html>
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QUESTIONS?

LDH Sanitarian Services FIELD OPERATIONS Staff

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- TALACEY WILLIAMS, Administrative Assistant, 225-342-7773

Questions We Have Received--Signs

- Q: Is there required / optional signage for prevention measures for possible exposure to COVID-19 (handwashing, social distancing, wearing masks during pickup of meals vs. eating meals - staff expectations vs. student expectations - based on 3rd grade and above)
- A: This would be great! Education is always desired. There may be specific information in the LDOE Strong Start 2020 document. Otherwise, refer the question to your School Superintendent / the plan for your school.

Permits

- Q: Where must signage be posted for the latest health inspection / permit to operate.
- A: Louisiana law requires the LDH permit to operate be posted where it is visible to the public. It is preferred by inspectors that the permit be located in the cafeteria for easy review during inspection.
Currently there is no law regarding the posting of inspection reports.
- Excerpt from Louisiana Administrative Code Title 51, Part XXIII. Retail Food Establishments:
- “§501. *General*
[formerly paragraph 23:125]
- *No person shall operate a food establishment or retail food store/market of any type without first having received a valid permit to operate from the state health officer. Permits are not transferable. A valid permit shall be posted in a location of the establishment conspicuous to the public.”*

Health Screening

- Q: Are screening measures which must be in place or are recommended / poster that can be distributed, posted to school websites or distributed to parents.
- A: It is required that staff are monitored in Phase 2 guidance for restaurants. This can be downloaded here: [Phase 2- Restaurants/Bars](#). The guidance for schools [Strong Start 2020](#) advises regarding screening for children and staff. Particulars about how your school will do it will be in your school's plan. Also important to know is where the isolation area is in your school in the event someone becomes ill at school.

Water Fountains

Q: What is the Policy on water fountains as it relates to student use / availability of potable water. Are there recommendations from LDOE for potable water / procedures that are “best practices” to prevent possible exposure to COVID-19?

A: LDH is in agreement with CDC regarding not allowing use of water fountains at this time. It will still be important to provide drinking water to the students/staff. Though not easy or quick, pouring water into containers (disposable) might be an approach. Filling stations for water bottles have been approved for use. Remember: this would be a high contact point and require diligent cleaning and sanitizing.

2020 Back to School Updates—PART II.

Depends on the current Emergency Status of the State at any given time.

LDH Presentation 8/12/2020

RECAP ON THE MESSAGE




- PRACTICE SOCIAL DISTANCING
- WEAR FACE COVERINGS
 - SNEEZE INTO YOUR ARM
- WASH YOUR HANDS
 - DON'T TOUCH YOUR FACE
- CLEAN AND SANITIZE HIGH CONTACT SURFACES

START OF QUESTIONS NOT COVERED IN LAST PRESENTATION

- What is being asked requires:
 - Access to the Mandates and Agency Documents on how to operate in a global pandemic—Federal, State, Agency
 - Food safety knowledge
 - Knowledge of your process
 - Knowledge of your capabilities
 - Common sense

FACE SHIELDS VS. MASKS—NOT THE SAME THING

Use of Cloth Face Coverings to Help Slow the Spread of COVID-19 

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cdc.gov/coronavirus

GOVERNOR'S MANDATE REQUIRES
FACE COVERINGS

COVER THE NOSE
COVER THE MOUTH

The mandate does not address required
documentation to exempt an employee.

CONTACT-CLOSE CONTACT WITH SOMEONE OUTSIDE OF YOUR FAMILY GROUP FOR 15 MINUTES

- You have had close contact if you are within 6 feet of someone whether wearing masks or not for 15 minutes.
- Workers who cannot wear masks and are exempted by the Governor's mandate should work separately from other employees. They should not be in close contact with others.
- Refer to the Strong Start 2020 Guidelines and any other applicable mandates in place.

TRAINING FOR NON-FOOD HANDLERS

YOU Can Do It!

- Brief them on basics.
- How to clean before serving meals. How to clean after meals.
- How to police the garbage.
- How to wash their hands and when to--before handling the plates of food, items served to students & before and after eating.

TRAINING FOR NON-FOOD HANDLERS, p. 2

- **MAKE SURE STUDENTS** Wash their hands **before** and **after** eating.
- Do not serve ready to eat foods with bare hands.
- Do not allow the child to serve themselves.
- Discontinue share tables until conditions improve.
- Anything else that makes sense in your scenario.

MEAL DELIVERY OPTIONS



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- Must transport/hold under temperature control

LABELS ON MEALS

- When not in the congregate setting, the child or their guardian cannot ask questions about the meal contents or allergens which may be present. The meals are going into homes instead of being consumed on site. This is the reason for the increased labeling requirements.
- Certainly you may post menus, contents, allergen statements and other information about the meals on the website, but the information must be provided with the food also.
- You may determine the best way to convey this information
- Commercially pre-packaged food does not require additional labeling if the label already contains the information.

LABELS ON MEALS--FROZEN

- One School System came up with this plan-5 day frozen meals:
 - Print the weekly menu.
 - Include which day which meal is being offered (like a calendar).
 - Include the generic allergen information you always use.
 - Put a date on the outside of the box (corresponding to the meal inside). Put the consume by/discard date.
 - Include the sheet in the 5 day meal serving container.
 - If these are frozen meals, include holding and warming instructions.
- PLANS LIKE THIS CAN BE MODIFIED FOR YOUR SCENARIO.

MULTIPLE MEALS SERVED FRESH

- Employ date marking for these foods. Discard or consume within 7 days. **Preparation date is Day 1.**
- Temperature fluctuations during delivery is a hazard to the food and shortens safe holding time.
- You do not control what happens after it leaves your driver's hands.

MULTIPLE MEALS SERVED FRESH, p. 2

- This is why the food must be maintained on temperature. It will not be appropriate to transport multiple days of food outside of temperature controlled environments.
- The same is true for frozen foods. They must be frozen before leaving the kitchen and remain that way until given to the customer.

WHEN DEVELOPING PLANS

REMEMBER:

Treat the foods just like you would if it was remaining in your kitchen and being served there.

GRAB AND GO MEALS TEMPERATURE LOGS

- FOR FRESH MEALS (READY TO EAT)—SINGLE DAY
 - Time as a public health control can be used. Requirements:
 - Written Plan
 - Log stating when the food was removed from temperature control
 - When 4 hours expires—discard food (training point for drivers)
 - Otherwise, you need to provide temperature control of the food. Temperature logs are required
 - Hot foods 135F or higher
 - Cold foods 41F or colder
 - Shelf Stable, pre-packaged foods do not require temp logs.

ANOTHER EXAMPLE

- One caller said it was his plan to serve 5 fresh meals at a time to each student.
- These deliveries must be made in mechanical temperature control and all have the same consume by or discard date.

MEALS DELIVERED TO CLASSROOMS

- Q. How long can meals delivered to classrooms remain in an insulated bag?
- A. Time as a public health control is the only option that applies here—unless the bags are capable of adding heat to the foods contained within. The time for holding foods safely outside of temperature control is four (4) hours.
 - Timing begins when the food is removed from temperature control. This might equal the time plating begins.

CLASSROOM MEALS--CHILDREN CARRY

- Enclosed containers best (to control spills)
- Covers should be employed, preferably cling wrap or foil that can extend around the plate to prevent wind blown covers. {think extra garbage bags for disposables}
- Protect food from drips or flying matter during transit.

DINING ROOM - FOOD LINE

- Trays, utensils, foods in common containers—fruit and milk should be handled by cafeteria staff or designee
- In some scenarios, the child might be able to advance their tray while food is being added.

DINING ROOM - FOOD LINE, p. 2

- Remind the child to only touch their tray
- Provide adequate spacing in the line-up to keep the children socially distant
- Clean the tray line frequently during meal service.
- Recognize the serve time may need to be lengthened (this process will take longer than the pre-COVID 19 line).

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Questions and Complaints



- Questions should go through the School Superintendent. Each School System and even each school has their own parameters and situations to address. The answers to many of these questions are not one size fits all.
- This is a clearing house email set up by LDOE for questions and complaints. LDOECOV19Support@la.gov School staff may employ it as well as the general public. There is a [School Operating Guidance 2020-2021 FAQ](#) that is available as well.